

US Claims

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- A method to produce a food product comprising non-viable Lactobacillus bacteria, wherein the Lactobacillus bacteria are added in such a way that no substantial fermentation of the food product by said Lactobacillus bacteria will take place.
2. A method according to claim 1, wherein the non-viable Lactobacillus bacteria are health active non-viable Lactobacillus bacteria.
3. Method according to claim 1 involving the addition of non-viable Lactobacillus bacteria into the food product.
4. Method according to claim 1 involving the addition of viable Lactobacillus into the food product followed by inactivation of the viable Lactobacillus before substantial fermentation of the food product can take place.
- Q w 2*
5. Method according to claim 1 wherein the method involves a heat-treatment step for preparation or preservation of the food product.
6. Method according to claim 1 wherein the food product is selected from the group of meal replacers, soups, noodles, ice-cream, sauces, dressing, spreads, snacks, cereals, beverages, bread, biscuits, other bakery products, sweets, bars, chocolate, chewing gum, dairy products, dietetic products.

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7. Method according to claim 1 involving the addition of a mixture of viable and non-viable Lactobacillus bacteria followed by rendering viable bacteria non-viable.

8. Method according to claim 7 wherein the ratio of non-viable to viable bacteria is more than 2 : 1, more preferred more than 5 : 1, most preferred more than 10 : 1.

9. A food product having a pH of 3.8 or less said food product comprising non-viable Lactobacillus bacteria and said food product being substantially non-fermented by said Lactobacillus bacteria.

10. A food product having a pH of 5.0 or more said food product comprising non-viable Lactobacillus bacteria and said food product being substantially non-fermented by said Lactobacillus bacteria.

11. A food product having an A_w of 0.90 or less said food product comprising non-viable Lactobacillus bacteria and said food product being substantially non-fermented by said Lactobacillus bacteria.

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